







FISH PROTEIN HYDROLYZATE**Publication number:** WO2005002605**Publication date:** 2005-01-13**Inventor:** BERGE ROLF (NO)**Applicant:** THIA MEDICA AS (NO); BERGE ROLF (NO)**Classification:****- International:** A61K35/60; A61K38/01; A61P3/06; A61P9/10;
A61K35/56; A61K38/01; A61P3/00; A61P9/00; (IPC1-
7): A61K35/60; A61K38/01; A61P3/06; A61P9/10;
A23J3/34**- european:** A61K35/60; A61K38/01D**Application number:** WO2004NO00202 20040702**Priority number(s):** NO20030003078 20030704**Also published as:** E P1653981 (A1)
 E P1653981 (A0)
 A U2004253441 (A1)**Cited documents:** US 4294856
 X P002903835
 X P002903836**Report a data error here****Abstract of WO2005002605**

The present invention relates to the use of a enzyme treated fish protein hydrolyzate (FPH). The FPH material lowers the concentration of cholesterol in plasma, and triglycerides in the liver. FPH also induces a favourable change in the fatty acid pattern, and lowers the concentration of homocysteine in plasma. A preferable embodiment of the invention relates to the use of FPH as an anti-atherogenic and cardio protective agent, either given as a pharmaceutical or as a functional food.

Data supplied from the **esp@cenet** database - Worldwide

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
13 January 2005 (13.01.2005)

PCT

(10) International Publication Number
WO 2005/002605 A1

(51) International Patent Classification⁷: **A61K 35/60**,
38/01, A61P 9/10, 3/06 // A23J 3:34

(21) International Application Number:
PCT/NO2004/000202

(22) International Filing Date: 2 July 2004 (02.07.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
20033078 4 July 2003 (04.07.2003) NO

(71) Applicant (for all designated States except US): **THIA
MEDICA AS** [NO/NO]; c/o Jon Skorve, Haukeland Uni-
versitetssykehus, N-5021 Bergen (NO).

(72) Inventor; and

(75) Inventor/Applicant (for US only): **BERGE, Rolf**
[NO/NO]; Tjørnhaugen 50, N-5062 Bønes (NO).

(74) Agent: **AS BERGEN PATENTKONTOR**; Strandgaten
198, P.O. Box 1998, Nordnes, N-5817 Bergen (NO).

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,

AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,
SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ,
GW, ML, MR, NE, SN, TD, TG).

Published:

- with international search report
- before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments

For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.

(54) Title: FISH PROTEIN HYDROLYZATE

(57) Abstract: The present invention relates to the use of a enzyme treated fish protein hydrolyzate (FPH). The FPH material lowers the concentration of cholesterol in plasma, and triglycerides in the liver. FPH also induces a favourable change in the fatty acid pattern, and lowers the concentration of homocysteine in plasma. A preferable embodiment of the invention relates to the use of FPH as an anti-atherogenic and cardio protective agent, either given as a pharmaceutical or as a functional food.



WO 2005/002605 A1

FISH PROTEIN HYDROLYZATE

FIELD OF INVENTION

The present invention relates to the use of an enzyme treated fish protein hydrolyzate (FPH). The FPH material lowers the concentration of cholesterol in plasma, and
5 triglycerides in the liver. FPH also induces a favourable change in the fatty acid pattern, and lowers the concentration of homocysteine in plasma. A preferable embodiment of the invention relates to the use of the FPH material as an anti-atherogenic and cardio protective agent, either given as a pharmaceutical or as a nutritional composition, e.g. as a functional food.

10

BACKGROUND OF THE INVENTION

The fish farming industry has grown enormously both in Norway and world-wide during
15 the recent years, especially Salmon. Much of the fish are sold to the consumer as gutted, whole fish, but significant amounts are sold as fillets. Only 50-70 % of the salmon is fillets, whereas the rest is sold as low-valued products such as fish meal and fish ensilage.

20 Through enzymatic treatment the fish meat and also the fish frames can be separated into an aqueous fraction rich in proteins, called fish protein hydrolysate (FPH). The enzymatic hydrolysing process is highly controllable, and the products are reproducible and well defined.

Surprisingly, the present inventors have shown that the fish protein hydrolysate (FPH) in accordance with the invention has several beneficial biological effects, and that such a material can be used as a pharmaceutical or nutritional material.

5 We have shown that the FPH lowers the concentration of plasma cholesterol and homocysteine, and also lowers the concentration of hepatic triacylglycerols. Based on these findings, it is anticipated that the FPH will have a preventive and/or therapeutic effect on stenosis, atherosclerosis, coronary heart disease, thrombosis, myocardial infarction, stroke and fatty liver. Treatment with a fish protein material represents a new
10 way to treat these diseases.

The FPH is especially useful as a functional protein in food products, particularly when used as a substitute for natural plasma in animal feeds and in pet foods. When used in pet foods, additional ingredients may be added to the product such as fats, sugars, salt,
15 flavourings, minerals, etc. The product may then be formed into chunks resembling natural meat chunks in appearance and texture. The product of the invention has the further advantages that this is readily formulated to contain necessary nutrients, is easily digested by the animals and is palatable to the animals.

20 DETAILED DESCRIPTION OF THE INVENTION

The present invention relates to a FPH for the preparation of a pharmaceutical or nutritional preparation for the treatment and/or prevention of atherosclerosis, coronary heart disease, stenosis, thrombosis, myocardial infarction, stroke and fatty liver.

25 The experimental data clearly shows that the FPH according to the invention lowers the concentration of homocysteine in plasma. Homocysteine is a risk factor in diseases such as atherosclerosis, coronary heart disease, stenosis, thrombosis, myocardial infarction and stroke, and it is thus anticipated the FPH material of the invention will be effective
30 in preventing and treating of these diseases.

The data also shows that the level of triacylglycerols in the liver is decreased by administration of FPH, and it is anticipated that the FPH material can be used for the treatment and prevention of fatty liver.

- 5 A further embodiment of the present invention relates to a FPH for the preparation of a pharmaceutical or nutritional composition for the treatment and/or prevention of hypercholesterolemia, as we have shown that said material is capable of lowering the plasma concentration of cholesterol.
- 10 A still further embodiment relates to the use of a FPH for the preparation of a pharmaceutical or nutritional composition for lowering the concentration of homocysteine in the plasma. A hyperhomocysteine level can be established before the above indicated diseases are manifested. The administration of the FPH material has a general homocysteine lowering effect, and the material of the present invention is thus
- 15 especially suited for preventing the onset of, and lowering the risk for the above indicated diseases.

The results further indicate that the FPH material has general cardio and artery protective features, and we anticipate that the material can be given to decrease the risk

20 for artery and cardio related diseases.

An object of the present invention is to administer the FPH material either as a prophylactic or pharmaceutical drug, or as a functional feed or food material. The material can be given to human and non-human animals.

25

A preferred embodiment of the invention relates to a feed material comprising the fish protein hydrolysate. The material can be used for feeding agricultural animal, such as gallinaceous birds, bovine, ovine, caprine or porcine mammals, domestic or pet animal, such as dog or cat, and fish or shellfish, such as salmon, cod, Tilapia, clams, oysters,

30 lobster or crabs.

A preferred embodiment of the invention uses FPH material produced by an enzymatic treatment of fish meat or frames. Preferable the enzyme composition ProtamexTM is used, and the fish is preferable salmon.

5 FIGURE LEGENDS

Figure 1 shows that the enzyme treated fish protein hydrolysate (FPH) decreases the concentration of cholesterol in plasma.

10 Figure 2 shows that the enzyme treated fish protein hydrolysate (FPH) decreases the concentration of cholesterol in the liver.

Figure 3 shows that the enzyme treated fish protein hydrolysate inhibits the ACAT enzyme.

15

Figure 4 shows that the enzyme treated fish protein hydrolysate increases the mitochondrial β -oxidation.

20 DEFINITIONS USED IN THE APPLICATION

Animals

In this context the term "animals" include mammals such as humans and farm (agricultural) animals, especially the animals of economic importance such as
25 gallinaceous birds; bovine, ovine caprine and porcine mammals, especially those that produce products suitable for the human consumption, such as meat, eggs and milk. Further, the term is intended to include fish and shellfish, such as salmon, cod, Tilapia, clams and oysters. The term also includes domestic animals such as dogs and cats.

30 Treatment

In relation to the pharmaceutical applications of the invention the term "treatment" refers to a reduction of the severity of the disease.

Prevention

The term "prevention" refers to the preventing of a given disease, i.e. a compound of the present invention is administered prior to the onset of the condition. This means that the compounds of the present invention can be used as prophylactic agents or as ingredients in functional foods or feed in order to prevent the risk or onset of a given disease.

FPH – Enzyme treated fish protein hydrolysate

The FPH material is a protein hydrolysate resulting from an enzymatic treatment of a fish material. The FPH material contains high proportions of proteins and peptides.

ADMINISTRATION OF THE COMPOUNDS OF THE PRESENT INVENTION

As a pharmaceutical medicament the compounds of the present invention may be administered directly to the animal by any suitable technique, including parenterally, intranasally, orally, or by absorption through the skin. They can be administered locally or systemically. The specific route of administration of each agent will depend, e.g., on the medical history of the animal. The preferred administration route is orally.

Examples of parenteral administration include subcutaneous, intramuscular, intravenous, intraarterial, and intraperitoneal administration

If given continuously, the compounds of the present invention are each typically administered by 1-4 injections per day or by continuous subcutaneous infusions, for example, using a mini-pump. An intravenous bag solution may also be employed. The key factor in selecting an appropriate dose is the result obtained, as measured by decreases in total body weight or ratio of fat to lean mass, or by other criteria for measuring control or prevention of obesity or prevention of obesity-related conditions, as are deemed appropriate by the practitioner.

For parenteral administration, in one embodiment, the compounds of the present invention are formulated generally by mixing each at the desired degree of purity, in a

unit dosage injectable form (solution, suspension, or emulsion), with a pharmaceutically acceptable carrier, i.e., one that is non-toxic to recipients at the dosages and concentrations employed and is compatible with other ingredients of the formulation.

- 5 Generally, the formulations are prepared by contacting the compounds of the present invention each uniformly and intimately with liquid carriers or finely divided solid carriers or both. Then, if necessary, the product is shaped into the desired formulation. Preferably the carrier is a parenteral carrier, more preferably a solution that is isotonic with the blood of the recipient. Examples of such carrier vehicles include water, saline,
10 Ringer's solution, and dextrose solution. Non-aqueous vehicles such as fixed oils and ethyl oleate are also useful herein, as well as liposomes.

- The carrier may suitably contain minor amounts of additives such as substances that enhance isotonicity and chemical stability. Such materials are non-toxic to recipients at
15 the dosages and concentrations employed, and include buffers such as phosphate, citrate, succinate, acetic acid, and other organic acids or their salts; antioxidants such as ascorbic acid; immunoglobulins; hydrophilic polymers such as polyvinylpyrrolidone; amino acids, such as glycine, glutamic acid, aspartic acid, or arginine; monosaccharides, disaccharides, and other carbohydrates including cellulose or its derivatives, glucose,
20 mannose, or dextrans; chelating agents such as EDTA; sugar alcohols such as mannitol or sorbitol; counterions such as sodium; and/or non-ionic surfactants such as polysorbates, poloxamers, or PEG.

- For oral pharmacological compositions such carrier material as, for example, water,
25 gelatine, gums, lactose, starches, magnesium-stearate, talc, oils, polyalkene glycol, petroleum jelly and the like may be used. Such pharmaceutical preparation may be in unit dosage form and may additionally contain other therapeutically valuable substances or conventional pharmaceutical adjuvants such as preservatives, stabilising agents, emulsifiers, buffers and the like. The pharmaceutical preparations may be in
30 conventional liquid forms such as tablets, capsules, dragees, ampoules and the like, in conventional dosage forms, such as dry ampoules, and as suppositories and the like.

In addition, the compounds of the present invention are appropriately administered in combination with other treatments for combatting or preventing a specific disease.

The invention will be more fully understood by reference to the following examples.

- 5 They should not, however, be construed as limiting the scope of the invention.

A preferred embodiment of the present invention relates to a nutritional composition comprising the FPH material which may be formulated in any conventional way to a feed or food product.

10

EXPERIMENTAL SECTION

The following non-limiting examples serve to further illustrate the invention.

15

Chemicals

- [1-¹⁴C] palmitoyl-L-carnitine (54 Ci/mmol) was purchased from Amersham. The chemicals used for real-time RT-PCR was from Applied Biosystems. All other
20 chemicals were obtained from common commercial sources and were of reagent grade.

Fish protein hydrolyzate (FPH)

- 25 FPH was produced from fish flesh remnants on salmon bone frames after filleting as described in example 1, the Supro 530 EX soy protein was from duPont Protein Technologies (St.Louis, MO, USA), and bovine casein sodium salt, C-8654, was from Sigma-Aldrich.

Animals and treatments

30

4-5 weeks old male obese Zucker rats, Crl:(ZUC)/faBR from Charles River, Germany, averaging 120 ± 3 g at the start of the experiment, were kept in a room maintained at 12

hours light-dark cycles, at a temperature of $20 \pm 3^\circ\text{C}$, and relative humidity of $65 \pm 15\%$. The day after arrival the rats were randomised and placed separately in metabolic cages and divided into three experimental groups, each of six animals. The rats were adapted to the experimental conditions and experimental diets for 4 days, after which the faeces were collected for 7 days. The semipurified diets (Table 1), contained 20% crude protein ($\text{N} \times 6,25$) in the form of FPH or casein (control).

TABLE 1
Composition of the experimental diets

<u>g/kg diet</u>	FPH	Casein
Protein	233,9	217,6
Soybean oil ¹	100	100
Sucrose	110	110
Vitamins ²	10	10
Minerals ³	30	30
Cellulose	20	20
NaCl	-	21,8
Dextrin	496,1	490,6

¹ Fatty acid composition of the soybean oil (g/100g fat): 18:2n-6 (54.1 ± 0.5), 18:1n-9 (21.8 ± 0.2), 16:0 (11.2 ± 0.1), 18:3n-3 (6.1 ± 0.2), 18:0 (3.7 ± 0.1), 18:1n-7 (1.5 ± 0.1), 20:0 (0.5 ± 0.1), 22:0 (0.5 ± 0.1).

² Vitamins (mg/kg diet): 8 mg vit.A (4000 I.U.), 2 mg vit.D3 (1000 I.U.), 60 mg vit.B (30 I.U.), 0.1 mg vit.K (0.05 I.U.), 1000 mg choline hydrogentartrate, 4 mg thiamine, 3 mg riboflavin, 6 mg pyridoxine, 20 mg niacin, 8 mg Ca-pantothenat, 1 mg folin, 5 mg vit.B12 (0.05 I.U.).

³ Minerals (g/kg diet): 8.5 g CaCO_3 , 6.2 g $\text{CaHPO}_4 \times 2\text{H}_2\text{O}$, 12.3 g KH_2PO_4 , 1.4 g MgCO_3 , 0.4 g NaCO_3 , 0.8 g NaCl, 0.02 g $\text{CuSO}_4 \times 5\text{H}_2\text{O}$, 0.002 g NaF, 0.0002 g KI, 0.2 g $\text{FeSO}_4 \times \text{H}_2\text{O}$, 0.05 g $\text{ZnSO}_4 \times \text{H}_2\text{O}$.

The animals were daily offered equal feed rations, which were adjusted to meet the demand of the growing animal. The animals had free access to tap water. The rats were fed for 22 or 23 days after acclimatisation (three rats from each group were killed on day 22 and the rest on day 23), and the body weight was measured weekly. At the end of the feeding period, the animals were anaesthetised subcutaneously by 1:1

Hypnorm®/Dormicum® (Fentanyl/fluanisone-Midazolam), 0.2 mL/100 g body weight. Cardiac puncture was performed to collect blood samples (in heparin), and the liver was dissected. Parts of the liver were immediately frozen in liquid N₂, while the rest of the liver was chilled on ice for homogenisation. The protocol was approved by the
5 Norwegian State Board of Biological Experiments with Living Animals.

Preparation of subcellular fractions

Livers from the rats were homogenised individually in ice-cold sucrose-solution (0.25
10 mol/L sucrose in 10 mmol/L HEPES buffer pH 7.4 and 1 mmol/L EDTA) using a Potter-Elvehjem homogeniser. The subcellular fractions were isolated as described in Berge, R. K. et al (Berge, R. K., Flatmark, T. & Osmundsen, H. (1984), Enhancement of long-chain acyl-CoA hydrolase activity in peroxisomes and mitochondria of rat liver by peroxisomal proliferators. Eur J Biochem 141: 637-644). Briefly, the homogenate
15 was centrifuged at 1 000 x g for 10 min to separate the post-nuclear from the nuclear fraction. A mitochondrial-enriched fraction was prepared from the post-nuclear fraction at 10 000 x g for 10 min. A peroxisome-enriched fraction was prepared by centrifugation of the post-mitochondrial fraction at 23 500 x g for 30 min. A microsomal-enriched fraction was isolated from the post-peroxisomal fraction at
20 100 000 x g for 75 min. The remaining supernatant was collected as the cytosolic fraction. The procedure was performed at 0-4°C, and the fractions were stored at -80°C. Protein was assayed using the BioRad protein assay kit (BioRad, Heraules, CA) and bovine serum albumine as standard.

25 Enzyme assays

Carnitine palmitoyltransferase I (CPT-I) activity was measured essentially as described by Bremer (Bremer, J. (1981) The effect of fasting on the activity of liver carnitine palmitoyltransferase and its inhibition by malonyl-CoA. Biochim Biophys Acta 665:
30 628-631). The assay for CPT-I contained 20 mmol/L HEPES pH 7.5, 70 mmol/L KCl, 5 mmol/L KCN, 100 µmol/L palmitoyl-CoA, 10 mg BSA/mL, and 0.6 mg tissue protein/mL. The reaction was started with 200 µmol/L [methyl-¹⁴C] L-carnitine (200 cpm/nmol). Assay conditions for CPT-II were identical except that BSA was omitted

and 0.01% Triton X-100 was included. Tissue protein concentration was 2.5 µg/mL. Acyl-coenzyme A cholesterol acyltransferase (ACAT) was measured by using 130 mg protein and ^{14}C -oleyl-CoA as substrate. The product was separated on TLC plates using hexane:diethylether:acetic acid (80:20:1) as the mobile phase, and counted in a
5 scintillation counter (Win Spectral 1414 liquid scintillation counter, Wallac). 3-Hydroxy-3-methylglutaryl (HMG)-CoA reductase was measured by using 80 mg protein and ^{14}C -HMG-CoA as a substrate. The product was separated on TLC plates using acetone:benzene (1:1) as the mobile phase, and counted in a scintillation counter. Fatty acid synthase was measured as described by Roncari (Roncari, D. A. (1981) Fatty
10 acid synthase from human liver. *Methods Enzymol* 71 Pt C: 73-79), modified according to Skorve *et al.* (Skorve, J., al-Shurbaji, A., Asiedu, D., Bjorkhem, I., Berglund, L. & Berge, R. K. (1993) On the mechanism of the hypolipidemic effect of sulfur-substituted hexadecanedioic acid (3-thiadicarboxylic acid) in normolipidemic rats. *J Lipid Res* 34: 1177-1185), and acetyl-CoA carboxylase was determined by measuring the amount of
15 $\text{NaH}^{14}\text{CO}_3$ incorporated into malonyl-CoA.

Lipid analysis

Lipids in whole liver and heparinised plasma were measured in the Technicon Axon
20 system (Miles, Tarrytown, NY), with the Bayer triglyceride and cholesterol enzymatic kits (Bayer, Terrytown, NY) and the PAP 150 phospholipid enzymatic kit (bioMérieux, Lyon, France). Liver lipids were first extracted according to Bligh and Dyer (Bligh, E. G. & Dyer, W. J. (1959) A rapid method of total lipid extraction and purification. *Can J Biochem Physiol* 37: 911-91).

25

Faecal sterols

Faecal total bile acids were prepared according to Suckling *et al.* (Suckling, K. E., Benson, G. M., Bond, B., Gee, A., Glen, A., Haynes, C. & Jackson, B. (1991)
30 Cholesterol lowering and bile acid excretion in the hamster with cholestyramine treatment. *Atherosclerosis* 89: 183-190) with some modifications. Two mL of NaBH in ethanol (mg/mL) was added to 0.1 g of powdered dry feces. The mixture was allowed to react for 1 hour at ambient temperature, after which 50 µl of 2 mol/L HCl was added to

remove any excess of NaBH. Neutral sterols were extracted from the samples with n-hexan (two consecutive washings) before the samples were hydrolysed over night with 200 µl 10 mol/L NaOH at 110°C. 240 µl of the hydrolysate together with 2.8 mL water was applied to Bond Elut C¹⁸ columns (Varian, 200mg, 3 mL), that had previously been
5 activated by 3 mL methanol and 3 mL water. Bile acids were retained in the columns, which were washed twice with 3 mL of 20% methanol in water, before the bile acids were eluted with 3 mL of methanol. The bile acids were air-dried at 45°C and resolved in 1 mL of isopropanol. Total bile acids were determined enzymatically using a total bile acid diagnostic kit (Sigma 450A) on the Tecnicon Axon system.

10

Amino acids

Amino acids in the diets were determined after hydrolysis in 6 M HCl at 110 ± 2°C for 22 hours and pre-derivatisation with phenylisothiocyanate according to the method of
15 Cohen and Strydom (34). Total cysteine in the feeds was determined after oxidation of cysteine and cystine with 9:1 performic acid (88 %): H₂O₂ (30 %) (v/v) to yield cysteic acid. The samples were then hydrolysed in 6 M HCl at 110 ± 2 °C for 22 hours and further treated as the amino acid analysis described above. Amino acids in liver and plasma were determined in a Biochrom 20 plus Amino Acid Analyzer (Amersham
20 Pharmacia Biotech, Sweden) equipped with a lithium column with post column ninhydrin derivatization as previously described (24). Prior to analysis, liver samples were extracted and deproteinated by the addition of 2 volumes of 5% sulfosalicylic acid, kept on ice for 30 min and centrifuged at 5 000 x g for 15 min. The supernatants were mixed 4:1 (v/v) with internal standard (2.5mmol/L Norleucine in 0.1 mol/L HCl).
25 Plasma samples were mixed 1:1 with internal standard (1mmol/L Norleucine in 0.1 mol/L HCl), centrifuged at 10000 x g for 5 min before the supernatant was centrifuged in a filter tube (cut off 10 kDa, Biomax PB polyethersulfone membrane, Millipore Corp., USA) at 10000 x g for 30 min.

Fatty acid composition

Fatty acids were extracted from the samples with 2:1 chloroform: methanol (v/v) (35). The samples were filtered, saponified and esterified in 12% BF₃ in methanol (v/v). Fatty

acid composition of total lipids from liver and plasma was analysed using methods described by Lie and Lambertsen (Lie, O. & Lambertsen, G. (1991) Fatty acid composition of glycerophospholipids in seven tissues of cod (*Gadus morhua*), determined by combined high-performance liquid chromatography and gas chromatography. *J Chromatogr* 565: 119-129). Fatty acid methyl esters were separated using a Carlo Erba gas chromatograph ('cold on column' injection, 69°C for 20 s, increase at 25°C min⁻¹ to 160°C and hold at 160°C for 28 min, increase at 25°C min⁻¹ to 190°C and hold at 190°C for 17 min, increase at 25°C min⁻¹ to 220°C and hold at 220°C for 9 min) equipped with a 50 m CP-sil 88 (Chrompack, Middelburg, The Netherlands) fused silica capillary column (i.d. 0.32 mm). The fatty acids were identified by retention time using standard mixtures of methyl esters (Nu-Chek-Prep, Elyian, MN, USA). The fatty acid composition (weight percentage) was calculated using an integrator (Turbochrom Navigator, Version 4.0) connected to the GLC.

Lipids were extracted from plasma triacylglycerol-rich lipoprotein fraction using a mixture of chloroform and methanol, and separated by thin layer chromatography on silica gel plates (0.25mm Silica gel 60, Merck) developed in hexane-diethyl ether-acetic acid (80:20:1, v/v/v) and visualized using Rhodamine 6G (0.05% in methanol, Sigma) and UV light. The spots were scraped off and transferred to tubes containing heneicosanoic acid (21:0) as internal standard. BF₃-methanol was added to the samples for transesterification. To remove neutral sterols and non-saponifiable material, extracts of fatty acyl methyl esters were heated in 0.5mol/L KOH in ethanol-water solution (9:1). Recovered fatty acids were then re-esterified using BF₃-methanol. The methyl esters were analyzed on a GC8000Top gas chromatograph (Carlo Erba Instrument), equipped with a flame ionization detector (FID), programmable temperature of vaporization injector, AS 800 autosampler (Carlo Erba Instrument) and a capillary column (60m x 0.25mm) containing a highly polar SP 2340 phase with film thickness 0.20µm (Supelco). The initial temperature was 130°C, heating 1.4°C/min to final temperature 214°C. The injector temperature was 235°C. The detector temperature was 235°C, using hydrogen (25mL/min), air (350 mL/min) and nitrogen as make-up gas (30mL/min). The samples were run with constant flow using hydrogen as a carrier gas (1.6 mL/min). The splitting ratio was 20:1. The methyl esters were positively identified by comparison to known standards (Larodan Fine Chemicals, Malmo, Sweden) and

verified by mass spectrometry. Quantification of the fatty acids was made with Chrom-Card A/D 1.0 chromatography station (Carlo Erba Instruments) based on heneicosanoic acid as an internal standard.

5 Acyl-CoA-esters

Acyl-CoA esters in liver were measured by reversed-phase high-performance liquid chromatography. 100 mg frozen liver was homogenised in ice-cold 1.4 mol/L HClO₄ and 2 mmol/L D-dithiothreitol to obtain 10% (w/v) homogenate, and centrifuged at
10 12 000 x g for 1 min. 122 µl ice-cold 3 mol/L K₂CO₃ with 0,5 mol/L triethanolamine was added to 500 µl of the supernatant. After 10 min on ice, the solution was centrifuged at 12 000 x g for 1 min at 4°C. 40 µl of the supernatant was injected onto the high-performance liquid chromatography column, and the acyl-CoA esters were measured according to Demoz *et al* (39), with the following modifications: elution
15 buffer A was adjusted to pH 5.00, the profile of the gradient elution was as follows: 0 min, 83.5% A; 10 min, 55% A; 17 min, 10% A, and the flow-rate was 1.0 mL/min.

Isolation of plasma triacylglycerol-rich lipoprotein fraction

20 Plasma triacylglycerol-rich lipoprotein fraction was prepared by ultracentrifugation of 3 mL plasma at a density of 1.063 g/mL for 19 hr at 105 000 x g at 15°C. The tubes were sliced, and the floating fraction in the top 1 mL of each tube was harvested. The fraction was then dialyzed against 150 mmol/L sodium chloride, 16 mmol/L sodium phosphate and 4 mmol/L potassium phosphate, pH 7.4, saturated with nitrogen.

25

Real-time quantitative RT-PCR

Total RNA was purified using Trizol (Gibco BRL), and 1 µg total RNA was reversed-transcribed in a total volume of 100 µl by use of a Reverse transcriptase kit (Applied
30 Biosystems). Reactions in which RNA was omitted served as negative control, and reactions in which RNA was diluted served as standard curves.

Primers and Taqman probe for rat Δ^9 , Δ^6 and Δ^5 desaturases, peroxisome proliferator-activated receptor (PPAR) α and glyceraldehyde-3-phosphate dehydrogenase (GAPDH) were designed using Primer Express (Applied Biosystems). GAPDH and 18S rRNA were used as endogenous controls. Primers and Taqman probe for 18S rRNA were
5 purchased from Applied Biosystems.

Real-time PCR was carried out in triplicate for each sample on an ABI 7900 sequence detection system (Applied Biosystems). For Δ^9 , Δ^6 and Δ^5 desaturases, PPAR α and GAPDH, each 20 μ l-reaction contained 3 μ l first-strand cDNA, 1x Universal Master
10 Mix (Applied Biosystems), 300 nmol/L of each forward and reverse primer, and 250 nmol/L Taqman probe. For 18S rRNA the reaction contained 3 μ l first-strand cDNA, 1x Universal Master Mix (Applied Biosystems), and 1x 18S probe/primer reaction mix. All reactions were carried out using the following cycle parameters: 50°C for 2 min and
15 95°C for 10 min, followed by 40 cycles of 95°C for 15 sec and 60°C for 1 min, as generally recommended by Applied Biosystems. Ct readings (threshold cycle number) for each of the unknown samples were used to calculate the amount of desaturases, PPAR α and GAPDH and 18S rRNA. For each sample, results were normalised to GAPDH and 18S rRNA. Only results normalised to GAPDH are shown, but this was similar to the results normalised to 18 S rRNA.

20

The results are reported as means \pm SEM from 6 animals in each experimental group. Statistical analysis was by one-way Anova Dunett's test (Prism, GraphPad).

Example 1

25 Preparation of fish protein hydrolyzate

FPH was produced from fish flesh remnants on salmon bone frames after filleting. Frames without heads from freshly filleted Atlantic salmon (*Salmon salar*, L.) were taken directly from the production line and frozen at -20 ± 2 °C. Within a week the
30 frozen frames were used in the enzymatic hydrolyzing process.

The enzymatic hydrolysis was performed with ProtamexTM at a pH of about 6,5 and at at temperature of 55 ± 2 °C. ProtamexTM (E.C. 3.4.21.62/3.4.24.28) is a *Bacillus*

protease complex from Novozymes AS (Bagsvaerd, Denmark) and fulfills the purity demands for food-grad enzymes. The ratio of salmon frames to water was 1.14. An enzyme to substrate ratio of 11.1 AU/kg crude protein was used in the hydrolysis. After 60 min of enzymic treatment the temperature was elevated to 98 °C, which was reached
5 after 105 min.

Large bones were retained in the hydrolysing tank, while small bones were removed by filtering the hydrolysate through a mesh. Thereafter the insoluble fraction was removed in a two-phase separator (Westfalia, Germany, SC.35-26-177, 15 kW, 7200 rpm),
10 before the remaining mixture was separated in a three-phase separator (Westfalia, Germany, SB-7-36-+76, 4 kW, 8520 rpm) into salmon oil, emulsion fraction and aqueous fraction. The aqueous fraction fraction was concentrated (NitroAtomizer, Denmark, Falling Film Evaporator, Ff 100), filtered through an ultramembrane with nominal molecular weight limit of 100 000 (PCI membrane systems, UK, PF100, 2,65
15 m²) and finally the ultramembrane filtered fraction (UF fraction) was spray-dried (Niro Atomizer, Denmark, P-63 tower, T_{in} = 200 °C, T_{out} = 84 °C).

The UF fraction is termed fish protein hydrolyzate (FPH) and was used in experiments indicated below. The FPH material contains about 83 % protein, 10 % ash and about 2
20 % lipids, based on dry weight. The amino acid compositions are given in table 2.

Table 2

Total amino acids in the UF fraction obtained by hydrolyses of salmon frames with ProtamexTM.

Component	UF fraction
Amino acids (g kg ⁻¹ crude protein)	
Arg	59.4±0.7
His	39±1
Ile	27.5±0.4
Leu	56.4±0.1
Lys	63.7±0.3
Met	22±1
Phe	26.9±0.7
Thr	39±1
Trp	5.3±0.1
Val	35.5±0.4
Ala	74±1
Asn + Asp	73±3
Cysteine (total)	6.1±0.7
Gln + Glu	116±5
Gly	89±3
OH – Pro	20.7±0.7
Pro	47±1
Ser	37±2
Tyr	21±2
Tau	6.2±.1

Example 2.FPH induces a plasma cholesterol lowering effect

5 Obese Zucker rats were offered a diet containing 20% FPH as the sole source of protein. The FPH is a fatty acid free fish protein hydrolysate (FPH), produces as described above.

10 The plasma cholesterol level were reduced by 49% in Zucker rats fed FPH, as compared to rats fed casein as the feed protein. The result is shown in figure 1. The result clearly demonstrates that the FPH decreases the levels of cholesterol in the plasma and can be used as a cholesterol lowering agent.

15 Example 3

FPH decreases the concentration of triacylglycerols in the liver

Figure 2 shows that FPH induces a lowering of the concentration of triacylglycerols (TG) in the liver of about 50%. This indicates that the compound of the present
20 invention can be used as a lipid lowering agent, and for the treatment and prevention of fatty liver.

Example 4FPH inhibits the activity of Acyl-CoA: cholesterol acyltransferase

25 Acyl-CoA:cholesterol acyltransferase (ACAT) catalyses the reaction in which fatty acyl-CoA is esterified to cholesterol. Cholesteryl ester may then be stored in the cytoplasm as lipid droplets or be secreted as part of VLDL together with free cholesterol. Thus, ACAT plays a major role in the VLDL secretion and the subsequent
30 cholesteryl ester accumulation and risk of cardiovascular disease. In the present Zucker rat experiment FPH protein changed the composition of lipid classes in the triacylglycerol-rich lipoprotein fraction, i.e. the cholesteryl ester and phospholipid contents were lower, while the triacylglycerol content was higher than in rats fed casein.

Furthermore, figure 3 shows that the ACAT activity decreased in rats fed FPH protein as compared to those fed casein. As there is strong evidence that increased ACAT activity plays an important role in the progression of atherosclerosis (46-49), this finding indicates that FPH and soy protein are cardioprotective.

5

Figure 3 shows that ACAT activity was reduced about 30% in rats fed FPH as compared to Zucker rats fed casein.

Example 5

10 FPH increases the mitochondrial β -oxidation

Figure 4 shows that FPH increases the mitochondrial β -oxidation. Increased fatty acid oxidation is an important factor behind the lipid lowering effect of FPH. The increased fatty acid catabolism will decrease the amount of fatty acids available for esterification, and thereby reduce the production and secretion of VLDL by the liver. From figure 4 it can be seen that FPH significantly increased the oxidation of palmitoyl-CoenzymeA compared to control.

20 Example 6

FPH interfere with the lipid homeostasis

The present data indicate that fat free FPH material interfere with the lipid homeostasis, and may promote accumulation of endogenous ligands for. In spite of an unchanged hepatic mRNA level of PPAR α (data not shown), the fatty acid composition in liver, plasma and triacylglycerol-rich lipoprotein fraction were changed in rats fed FPH as compared to those fed casein, and the changes did not parallel in liver and plasma (Tables 3-5). The liver concentrations (Table 3) of the saturated 14:0 and 16:0 fatty acids were decreased, while 18:0 was increased in rats fed FPH, in particular those animals fed soy protein, as compared to those fed casein. The liver concentrations of monounsaturated fatty acids, including 18:1n-9, was decreased in rats fed FPH. As a result the 18:1n-9/18:0 ratio was reduced by 54 in rats fed FPH. The hepatic mRNA level of Δ^9 desaturase, however, was not affected by the dietary protein (data not

30

shown). In contrast to liver, an opposite effect was found in plasma on saturated and monounsaturated fatty acids (Table 4). In plasma, the saturated fatty acids 14:0 and 16:0 increased by FPH feeding. The monounsaturated fatty acids 18:1n-9 and 16:1n-7 increased 1.3-1.5 fold in rats fed FPH, and the ratio of 18:1 n-9 to 18:0 increased. In the triacylglycerol-rich lipoprotein fraction (Table 5) there were only minor changes in the saturated and monounsaturated fatty acids, i.e. 16:1n-7 in phospholipids was reduced in rats fed FPH and soy protein. The 18:1n-9/18:0 ratio was generally unchanged in the triacylglycerol-rich lipoprotein fraction. Of the n-6 fatty acids, 18:3n-6 was unchanged in liver, 18:2n-6 increased less than two-fold, while 20:3n-6 and 20:4n-6 increased several-fold with FPH. This resulted in a decrease in the 18:3n-6/18:2n-6 ratio, indicating a reduced Δ^6 desaturation. The hepatic Δ^6 desaturase mRNA expression was indeed reduced (data not shown). Furthermore, the 20:4n-6/20:3n-6 ratio was decreased, indicating a reduced Δ^5 desaturation, in accordance with a decreased hepatic Δ^5 desaturase mRNA level (data not shown). A two-fold increase in the 20:4n-6/18:2n-6 ratio and a 3- and 5-fold increase in the 20:4n-6/18:3n-6 ratio was seen in the animals fed the FPH. It is therefore anticipated that their hepatic elongase activities were increased. Animals fed FPH showed increased plasma concentrations of 18:2 n-6, while they showed decreased plasma concentrations of 20:4 n-6. As a result their 20:4n-6/18:2n-6 ratio in plasma was reduced by 54. Furthermore, the 20:4n-6/20:3n-6 ratio was decreased by 60% in FPH fed rats relative to those fed casein. In addition there was a tendency of decreased 18:3n-6/18:2n-6 and 20:4n-6/18:3n-6 ratios in animals fed FPH, although not significantly. In the triacylglycerol-rich lipoprotein fraction the fatty acid composition resembled the plasma profile, i.e. the 18:2n-6 increased and the 20:4n-6 decreased, resulting in reduced 20:4n-6/18:2n-6 (by 49-68%), 20:4n-6/18:3n-6 (by 53-65%) and 20:4n-6/20:3n-6 (by 35-37%) ratios in rats fed FPH. All of the n-3 fatty acids measured in liver were increased in both FPH fed rats. 18:3n-3 increased 1.8 in plasma by FPH feeding. 20:5n-3 was significantly increased in FPH-fed rats (44% increase), while DHA was reduced by FPH feeding (27 % reduction). In the triacylglycerol-rich lipoprotein fraction the composition of the n-3 fatty acids pattern were changed only in phospholipids, where 20:5n-3 and 22:5n-3 were increased in rats fed FPH. This resembled the findings in plasma.

TABLE 3*Fatty acid composition in liver of Zucker rats fed FPH or casein for 3 weeks¹*

Fatty acids	FPH	Casein
<i>g/100g fat</i>		
14:0	1,5 ± 0,0*	1,7 ± 0,1
16:0	35,2 ± 0,5*	39,3 ± 0,6
18:0	8,8 ± 0,3*	4,9 ± 0,3
Amount saturated	45,5 ± 0,7	45,9 ± 0,6
16:1n-9	0,5 ± 0,0*	0,8 ± 0,0
18:1n-9	24,5 ± 0,7*	29,6 ± 0,4
16:1n-7	6,5 ± 0,3*	8,1 ± 0,5
18:1n-7	2,2 ± 0,2*	3,0 ± 0,1
Amount monounsaturated	33,6 ± 0,9*	41,5 ± 0,8
18:2n-6	11,6 ± 0,1*	8,8 ± 0,5
18:3n-6	0,3 ± 0,0	0,4 ± 0,0
20:3n-6	0,6 ± 0,1*	0,1 ± 0,1
20:4n-6	5,6 ± 0,4*	2,1 ± 0,3
Amount n-6	18,1 ± 0,5*	11,4 ± 0,8
18:3n-3	0,6 ± 0,0*	0,3 ± 0,0
20:5n-3	0,3 ± 0,1	n.d.
22:5n-3	0,4 ± 0,0	n.d.
22:6n-3	1,4 ± 0,2*	0,5 ± 0,1
Amount n-3	2,6 ± 0,2*	0,8 ± 0,1
<i>Ratios</i>		

18:1n-9/18:0	2,8 ± 0,2*	6,1 ± 0,3
18:3n-6/18:2n-6	0,028 ± 0,003*	0,045 ± 0,003
20:4n-6/18:2n-6	0,5 ± 0,0*	0,2 ± 0,0
20:4n-6/18:3n-6	18,0 ± 2,5*	5,9 ± 1,1

¹ Values are means ± SEM, n=6.

* different from casein, P < 0.05. n.d., not detected.

5

TABLE 4

Fatty acid composition in plasma of Zucker rats fed FPH, or casein for 3 weeks¹

Fatty acids	FPH	Casein
<i>g/100g fat</i>		
14:0	0,8 ± 0,1*	0,6 ± 0,0
16:0	21,8 ± 1,0*	18,6 ± 0,6
18:0	11,8 ± 0,5	12,6 ± 0,7
Amount saturated	33,3 ± 0,7	32,9 ± 0,8
16:1n-9	0,4 ± 0,0	0,4 ± 0,0
18:1n-9	13,6 ± 0,7*	9,6 ± 0,5
16:1n-7	4,0 ± 0,3*	3,1 ± 0,1
18:1n-7	1,6 ± 0,2	1,5 ± 0,1
Amount monounsaturated	18,5 ± 1,4	16,1 ± 1,1
18:2n-6	22,0 ± 0,9*	17,4 ± 1,0
18:3n-6	0,7 ± 0,1	0,6 ± 0,1
20:3n-6	1,3 ± 0,2	0,9 ± 0,2

20:4n-6	17,1 ± 1,5*	29,2 ± 1,1
Amount n-6	43,3 ± 1,9	46,3 ± 1,8
18:3n-3	0,8 ± 0,1*	0,5 ± 0,1
20:5n-3	1,0 ± 0,1*	0,6 ± 0,1
22:5n-3	0,6 ± 0,0*	0,4 ± 0,0
22:6n-3	1,6 ± 0,1*	2,3 ± 0,1
Amount n-3	4,0 ± 0,1	3,7 ± 0,1
<i>Ratios</i>		
18:1n-9/18:0	1,2 ± 0,1*	0,8 ± 0,1
18:3n-6/18:2n-6	0,032 ± 0,004	0,037 ± 0,005
20:4n-6/18:2n-6	0,8 ± 0,1*	1,7 ± 0,1
20:4n-6/18:3n-6	35,2 ± 7,4	41,6 ± 6,3
20:4n-6/20:3n-6	14,4 ± 2,2*	37,6 ± 4,6

¹ Values are means ± SEM, n=6.

* different from casein, P < 0.05.

5

TABLE 5

Fatty acid composition in the different lipid classes in the triacylglycerol-rich lipoprotein fraction of Zucker rats fed FPH or casein for 3 weeks¹

Fatty acids	Triacylglycerol		Phospholipid		Cholesteryl ester	
	FPH	Casein	FPH	Casein	FPH	Casein
<i>g/100g fat</i>						
14:0	1,6 ± 0,1	1,5 ± 0,2	0,5 ± 0,1	0,5 ± 0,0	1,7 ± 0,2	1,2 ± 0,1
16:0	34,9 ± 3,0	33,4 ± 2,8	22,6 ± 0,2	24,7 ± 1,2	19,3 ± 2,1	19,0 ± 0,4
18:0	3,0 ± 0,4	3,2 ± 0,3	29,5 ± 0,7	27,3 ± 1,4	8,2 ± 1,1	5,4 ± 0,4
Σ saturated	39,9 ± 3,4	38,6 ± 3,2	54,8 ± 0,8	54,8 ± 0,3	32,0 ± 3,5	27,7 ± 0,8

16:1n-9	0,5 ± 0,0	0,5 ± 0,1	0,1 ± 0,0	0,1 ± 0,0	0,6 ± 0,1	0,6 ± 0,0
18:1n-9	26,0 ± 0,8	25,5 ± 1,0	5,7 ± 0,5	5,3 ± 0,3	11,8 ± 2,8	12,2 ± 1,8
16:1n-7	6,0 ± 0,5	5,8 ± 0,7	0,7 ± 0,1	0,7 ± 0,0	4,6 ± 1,1	5,8 ± 1,0
18:1n-7	2,6 ± 0,3	3,1 ± 0,2	1,0 ± 0,1*	1,3 ± 0,1	1,0 ± 0,3	1,2 ± 0,3
Σ monounsaturated	35,5 ± 0,8	35,2 ± 1,7	7,9 ± 0,6	8,1 ± 0,2	18,5 ± 4,1	20,0 ± 3,0
18:2n-6	19,4 ± 1,8	19,5 ± 4,3	20,4 ± 0,7	17,5 ± 1,1	17,7 ± 0,6*	14,4 ± 0,2
18:3n-6	0,3 ± 0,0	0,3 ± 0,0	0,1 ± 0,0	0,1 ± 0,0	1,3 ± 0,2	1,0 ± 0,2
20:3n-6	0,4 ± 0,1	0,5 ± 0,1	1,8 ± 0,2	1,2 ± 0,2	1,0 ± 0,1*	0,5 ± 0,1
20:4n-6	1,1 ± 0,1	2,0 ± 0,4	10,8 ± 0,4*	13,8 ± 0,7	27,0 ± 7,3	34,5 ± 3,5
Σ n-6	21,8 ± 2,0	23,0 ± 4,1	33,8 ± 0,8	33,2 ± 0,4	47,0 ± 7,2	50,4 ± 3,8
18:3n-3	1,8 ± 0,0	1,5 ± 0,4	0,1 ± 0,0	0,1 ± 0,0	0,5 ± 0,1	0,5 ± 0,1
20:5n-3	0,4 ± 0,1	0,4 ± 0,1	0,4 ± 0,0*	0,1 ± 0,0	1,2 ± 0,3	0,6 ± 0,2
22:5n-3	0,4 ± 0,0	0,4 ± 0,1	0,7 ± 0,1*	0,5 ± 0,0	n.d.	n.d.
22:6n-3	0,4 ± 0,1	0,6 ± 0,1	2,3 ± 0,4	2,7 ± 0,0	0,7 ± 0,2	0,7 ± 0,0
Σ n-3	2,5 ± 0,8	3,0 ± 0,5	3,4 ± 0,4	3,5 ± 0,0	2,5 ± 0,3	1,8 ± 0,2
<i>Ratios</i>						
18:1n-9/18:0	8,9 ± 1,1	8,0 ± 0,5	0,2 ± 0,0	0,2 ± 0,0	1,4 ± 0,2*	2,2 ± 0,2
18:3n-6/18:2n-6	0,018 ± 0,002	0,017 ± 0,006	0,004 ± 0,002	0,005 ± 0,001	0,071 ± 0,009	0,071 ± 0,014
20:4n-6/18:2n-6	0,058 ± 0,004	0,113 ± 0,032	0,5 ± 0,0*	0,8 ± 0,1	1,5 ± 0,4	2,4 ± 0,2
20:4n-6/18:3n-6	3,3 ± 0,1*	6,9 ± 1,0	92,3 ± 15,6	153,1 ± 13,7	21,2 ± 3,9	36,4 ± 8,7
20:4n-6/20:3n-6	2,8 ± 0,4*	4,3 ± 0,2	6,0 ± 0,8*	12,6 ± 2,1	27,5 ± 6,1*	73,6 ± 11,2

¹ Values are means ± SEM, n=3 (totally six rats, but plasma from two rats were pooled).

* different from casein, P < 0.05; n.d., not detected; soy, soy protein.

Example 7.

5 FPH lowers the concentration of homocystein in plasma

Increased levels of homocysteine, i.e. hyperhomocysteinemia has been proposed to be associated with arterial diseases, and we thus measured the levels of homocysteine in the plasma samples from rats.

10

Total plasma homocysteine was measured by a fully automated fluorescence assay. 30 µl plasma was reduced by 30 µl NaBH₄/DMSO solution (6 mol/L). After 1,5 min 20 µl

of the fluorescence reagent monobromobimane (25 mmol/L) in acetonitrile was added and allowed to react for 3 min. 20 µl of the sample was then immediately analysed with HPLC by injection on a strong cation-exchange column, and then by column switching into a cyclohexyl silica column. The SCX column was eluted isocratically and the CH
5 column was eluted with a linear methanol gradient (17 - 35% in 5 min) in 20 mmol/L formate buffer. The homocysteine was eluted at a retention time of 4.5 min. The results are given in table 5.

Table 5.

10

Plasma concentration of homocysteine

	Plasma concentration (µmol/L)
Control (casein)	1,37 ± 0,27
FPH	1,17 ± 0,18

CLAIMS

1. Use of an enzyme treated fish protein hydrolysate (FPH) material for the preparation of a pharmaceutical or nutritional preparation for the treatment and/or
5 prevention of atherosclerosis, coronary heart disease, stenosis, thrombosis, myocardial infarction, stroke and fatty liver in an animal.
2. Use of the FPH material for the preparation of a pharmaceutical or nutritional composition for the treatment and/or prevention of hypercholesterolemia.
- 10 3. Use of a the FPH material for the preparation of a pharmaceutical or nutritional composition for lowering the concentration of homocysteine in the plasma.
4. Use of the FPH material for the preparation of a pharmaceutical or nutritional
15 cardio protective composition.
5. Use of the FPH material in accordance with one of the preceding claims, wherein said animal is a human.
- 20 6. Use of the FPH material in accordance with one of the preceding claims, wherein said animal is an agricultural animal, such as gallinaceous birds, bovine, ovine, caprine or porcine mammals.
7. Use of the FPH material in accordance with one of the preceding claims,
25 wherein said animal is a domestic or pet animal, such as dog or cat.
8. Use of the FPH material in accordance with one of the preceding claims,, wherein said animal is a fish or shellfish, such as salmon, cod, Tilapia, clams, oysters, lobster or crabs.
- 30 9. Use in accordance with claim 1, wherein the fish material is fish flesh remnants on salmon bone frames after filleting.

10. Use in accordance with claim 1, wherein the hydrolysis is conducted by the enzyme material is a Bacillus protease complex (ProtamexTM)
11. Use in accordance with claim 1, wherein the enzymatic hydrolysis is performed at a pH in the range of 5,0-8,0, preferable 6,0-7,0, most preferable at about 6,5.
12. Use in accordance with claim 1, wherein the enzymatic hydrolysis is performed at a temperature in the range of 40 - 70°C, more preferable 50 - 60°C, and most preferable at about 65°C.
13. Use in accordance with one of the claims 1-12, wherein the composition is a food grade product or additive, e.g. an animal feed or pet food.
14. Process for the production of an enzyme treated fish protein hydrolysate (FPH), characterized in that the process comprises the following steps:
- a) fish flesh remnants are hydrolyzed with a protease enzyme at a pH in the range of 5,0-8,0, preferable 6,0-7,0, most preferable at about 6,5, and at a temperature in the range of 40 - 70°C, more preferable 50 - 60°C, and most preferable at about 65°C,
 - b) the temperature is elevated to about 90 – 99 °C
 - c) an insoluble fraction was removed by decanting and filtering, and the remaining mixture was separated in a three phase separator into an oil fraction, an emulsion fraction and an aqueous fraction, and
 - d) the aqueous fraction was isolated, and thereafter filtered through a ultramembrane with a nominal molecular weight limit of 100 000, and thereafter spray-dried.
15. Process in accordance with claim 14, wherein the PFH material contains proteins in the range 70-90%, preferable 80-85%, and most preferable about 83%.
16. Process in accordance with claim 14, wherein the amino acid content of the PFH material is as given in table 2.

Fig. 1
Cholesterol in plasma

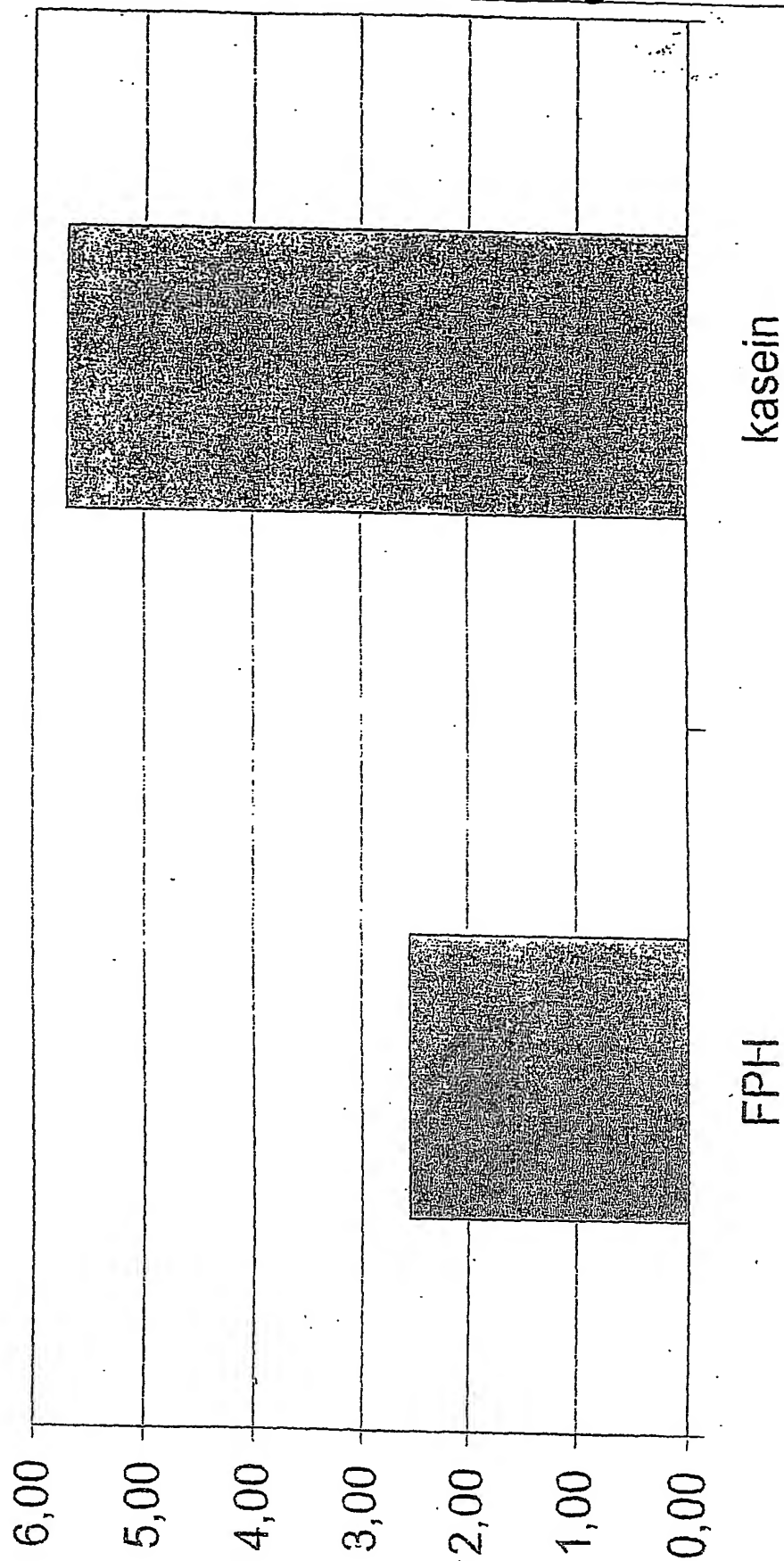


Fig. 2
Triacylglycerols in liver

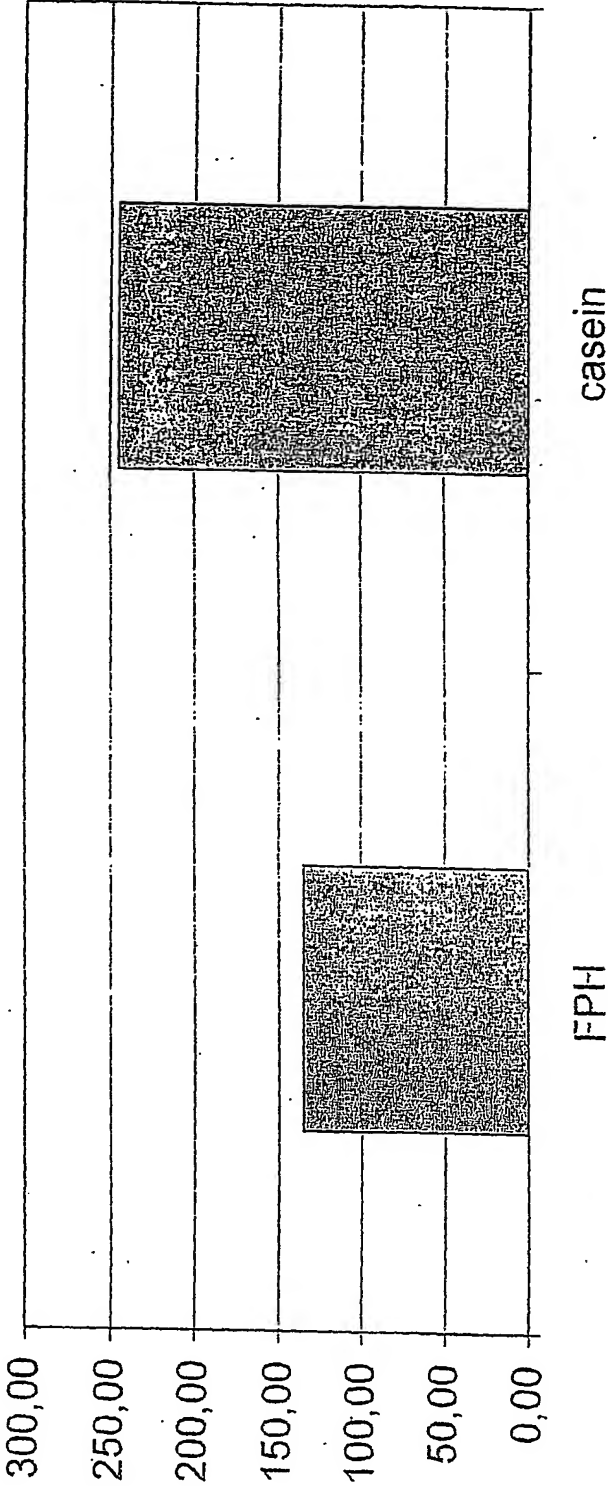
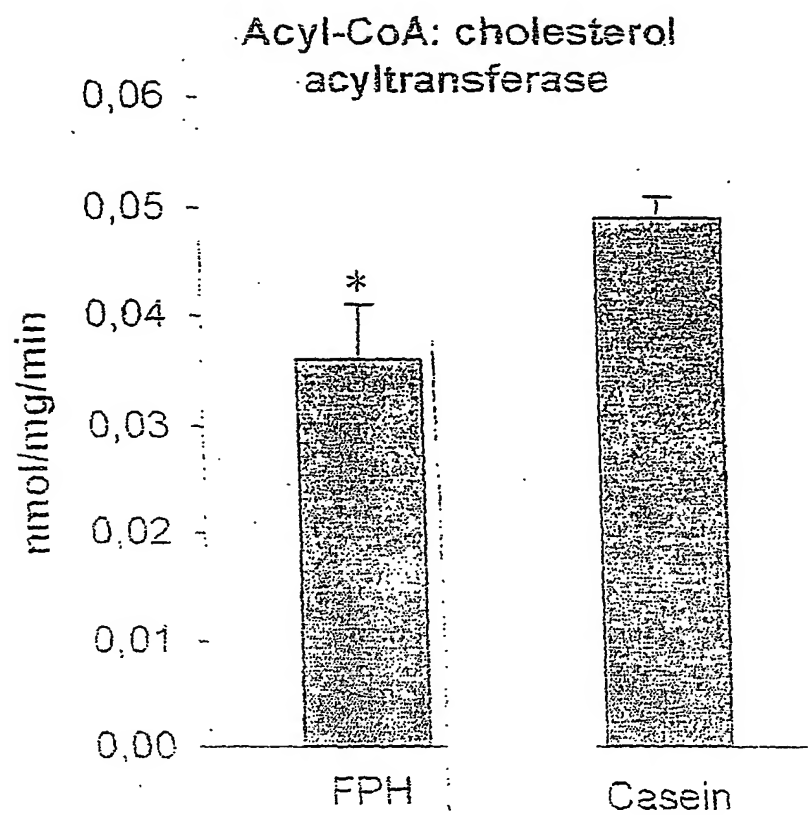
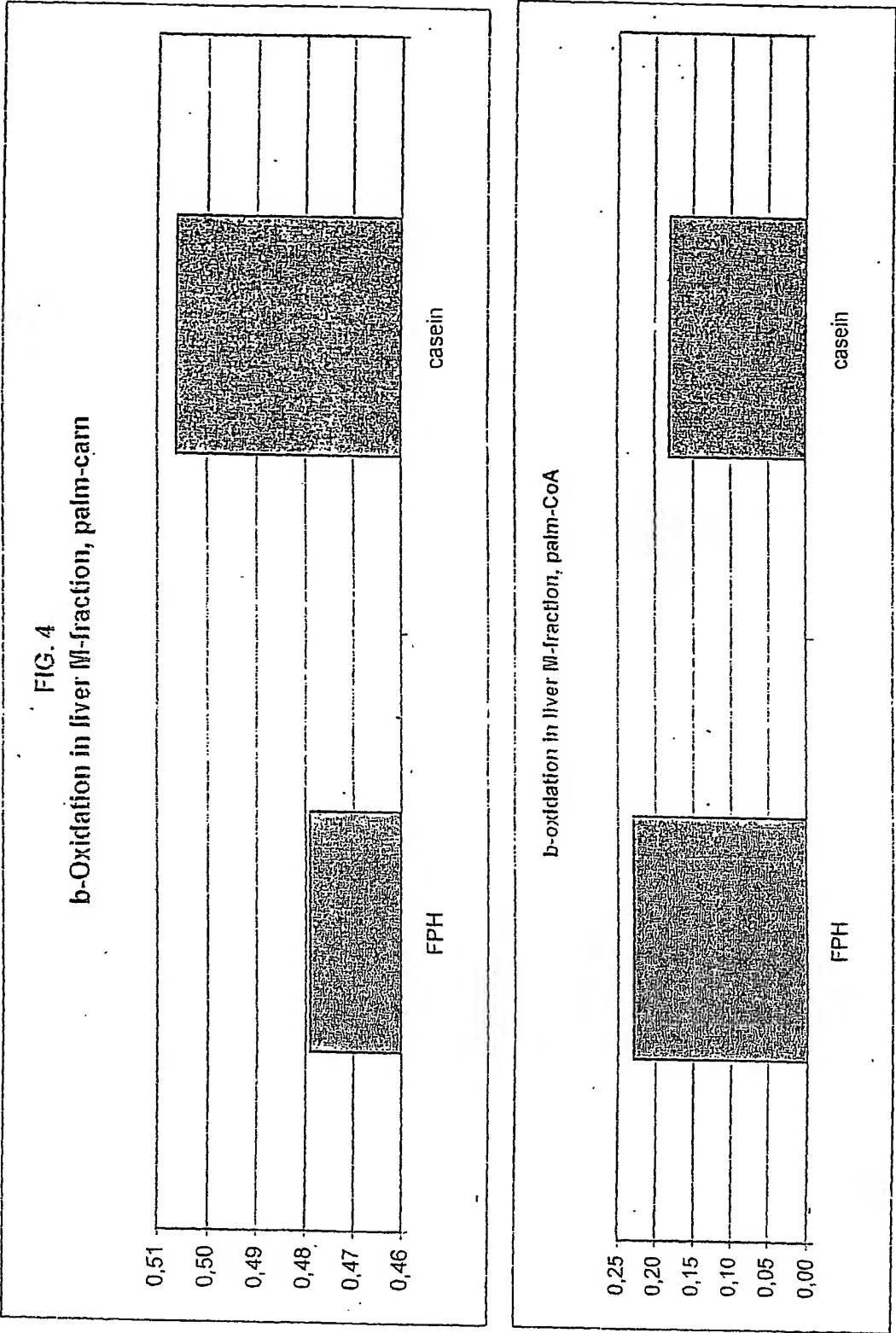


Fig. 3





INTERNATIONAL SEARCH REPORT

International application No.

PCT/NO 2004/000202

A. CLASSIFICATION OF SUBJECT MATTER

IPC7: A61K 35/60, A61K 38/01, A61P 9/10, A61P 3/06 // A23J 3/34

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC7: A61K, A61P, A23J

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

SE,DK,FI,NO classes as above

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

WPI, EPO-INTERNAL, PAJ

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	Yahia, Dalila Ait et al, "Tissue Antioxidant Status Differs in Spontaneously Hypertensive Rats Fed Fish Protein or Casein 1", J. Nutr., 2003, vol. 133, page 479 - page 482, abstract; page 479, column 2	1-8
Y	--	9-13
X	Sugiyama, Keikichi, "Hypotensive Effect of Fish Protein Hydrolysate", Nippon Nogeikagaku Kaishi, 1991, vol. 65, no. 1, page 35 - page 43, abstract	1-8
	--	

☒ Further documents are listed in the continuation of Box C.☒ See patent family annex.

* Special categories of cited documents:

- "A" document defining the general state of the art which is not considered to be of particular relevance
- "E" earlier application or patent but published on or after the international filing date
- "L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- "O" document referring to an oral disclosure, use, exhibition or other means
- "P" document published prior to the international filing date but later than the priority date claimed

- "T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- "X" document of particular relevance: the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
- "Y" document of particular relevance: the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art
- "&" document member of the same patent family

Date of the actual completion of the international search

22 November 2004

Date of mailing of the international search report

23-11-2004

Name and mailing address of the ISA/
Swedish Patent Office
Box 5055, S-102 42 STOCKHOLM
Facsimile No. +46 8 666 02 86

Authorized officer

ida Christensen/EÖ
Telephone No. +46 8 782 25 00

INTERNATIONAL SEARCH REPORT

International application No.

PCT/NO 2004/000202

C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	US 4294856 A (TOYOSUKE KINUMAKI ET AL), 13 October 1981 (13.10.1981), the claims; column 13-14, example 1	14-16
Y	-- -----	9-13

INTERNATIONAL SEARCH REPORT

Information on patent family members

30/10/2004

International application No.

PCT/NO 2004/000202

US 4294856 A 13/10/1981 NONE
